

**EMULSIFIED COMPOSITION FOR ACIDIC PROTEIN DRINK**

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Inventor(s): OZAWA YOSHIKO; others: 02  
Applicant(s): SANEI GEN F F I INC  
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**Abstract**

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**PURPOSE:**To obtain an emulsified composition for an acidic protein drink, resistant to agglutination and precipitation and having excellent flavor, color, taste and long-term preservability by using water-soluble hemicellulose as an emulsifying agent.

**CONSTITUTION:**This emulsified composition for an acidic protein drink is produced by using an emulsifier consisting of preferably 5-50wt.% of water-soluble hemicellulose which is a polysaccharide produced by using soybean, corn or rice bran as a raw material. The pH of the acidic protein drink is preferably 2.5-7.0.

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